

FEDERAL LEGISLATION, DECISIONS, ORDERS, ETC.

Department of Agriculture

FATS AND OILS: The Department of Agriculture, on July 3, announced quotas for the use of fats and oils in producing margarine, shortening, and cooking and salad oils, for the period July 1 to September 30, 1946. The action was taken through a new amendment to WFO-42.

To relieve the extreme fats and oils shortage conditions in 25 Western and Southern States, an emergency quota amounting to an additional 6 percent was authorized for the quarter. This action will channel about 30 million pounds of fats and oils into the following States:

Virginia	Georgia	Kentucky	Oklahoma	Arizona	Idaho
West Virginia	Alabama	Tennessee	Arkansas	California	Montana
North Carolina	Mississippi	Louisiana	Colorado	Oregon	Nevada
South Carolina	Florida	Texas	New Mexico	Washington	Utah
					Wyoming

Each State's share of the emergency quota was determined through a special analysis of relative scarcity. While work is already in progress to get some of the 30-million pound emergency allocation into the 25 States, it may be July 5 to July 10 before the effect of this move will begin to be felt in all areas.

SALMON PACK ALLOCATION WITHDRAWN: The Department of Agriculture, on July 19, ended requirements that canners set aside portions of their 1946 chum salmon pack for Governmental use.

It is estimated that over 238,000 cases of this most economical variety of salmon will be released to domestic consumers by the action taken in the 20th amendment to WFO-44. Officials revealed that the new order, which applies to all canners in Continental United States and Alaska, excludes this class of salmon from the quota provisions of the old order but requires that canners must continue to report their pack of chum along with other species of salmon.

The original order required that during the year starting April 1, 1946, one-third of the chum pack be reserved for Government purchase to be used by UNRRA in relief feeding. Recently, it was decided to eliminate canned salmon shipments from the relief program.

Quotas for other classes of canned fish in the order remain 33 percent for all salmon except chum, and 45 percent for Atlantic and Pacific mackerel, pilchards, and Atlantic sea herring.

IMPORT CONTROLS: The Department of Agriculture freed 11 classes of foods from import control in issuing Amdt. 12 to WFO-63, which controls the importation of food items into the continental United States, Puerto Rico, and the Virgin Islands.

This amendment, which became effective July 23, removed the following from import controls:

Cohune nuts and kernels; cohune nut oil; alewives and other pickled or salted fish; fish cakes, balls, and pudding, in oil or in oil and other substances; fish paste and fish sauce; all types of salted or pickled herring, including sprats, pilchards, and anchovies; canned oysters; canned clams and clams in combination with other substances (except clam chowder); canned razor clams; canned lobster, including spiny lobsters and crawfish; and lobster paste and sauce.

SALTED FISH: The Combined Food Board announced on July 1 recommended allocations of salted fish from the 1946 catches.

Exportable supplies are presently estimated at approximately 293,470,000 pounds, dry-salt basis, from the following sources:

Norway	124,800,000 lbs.	Denmark	12,170,000 lbs.
Newfoundland	110,000,000 "	Greenland	6,000,000 "
Canada	40,500,000 "		

The Board pointed out that, although estimated supplies are considerably short of total stated import needs, requirements of UNRRA will be substantially met by a recommended allocation of over 22 percent of the total supply.

The recommendation applies to the distribution of salted cod, haddock, hake, cusk, pollock, saithe, and ling, whether dry, semi-dry, wet-salted, or green.

The recommended distribution is indicated below.

<u>Claimant</u>	<u>Thous. of lbs.</u>	<u>Claimant</u>	<u>Thous. of lbs.</u>
UNRRA Countries	65,150	Brazil	15,400
Portugal	48,000	Cuba	15,150
British Caribbean	35,100	United Kingdom	8,000
Spain	30,000	Argentina & Uruguay	6,800
U. S. Territories	28,000	France	5,750
Continental United States	20,300	Other :.....	15,820
		Grand Total	293,470



Department of Commerce

CANNED FISH: Current Export Bulletin No. 337, dated May 24, 1946, issued by the Office of International Trade of the U. S. Department of Commerce, announced that all unlicensed balances of second quarter allocations of meats, dairy products, fats and oils (including soaps), canned fish, and sugar from United States supplies for the Philippines had been cancelled by the Department of Agriculture, and until further notice, therefore, the Office of International Trade would be unable to grant licenses to export these foods to the Philippines.

The Department of Agriculture has now advised that, except for sugar, commercial allocations of these commodities will be made available for export to the

Philippine Islands during the third quarter. Exporters should realize, however, that the total amount of each commodity which may be allocated for export is dependent upon the current domestic supply situation.

Effective immediately (July 3), therefore, exporters interested in shipping meats, dairy products, fats and oils (including soaps), or canned fish to the Philippines during the third quarter of 1946 may file their license applications with the Office of International Trade. As stated in Current Export Bulletin No. 337, when licensing these third quarter allocations, due consideration will be given to inequities caused by the cancellation of the second quarter allocations.



Food and Drug Administration

OYSTER STANDARDS: Following extended hearings with the oyster industry, the Food and Drug Administration, on July 3, in accordance with findings of facts, proposed that:

Oysters be packed in designated classifications permitting a minimum of variation from a standard size and count.

The draining and "blowing" time for oysters be shortened and standardized as much as possible.

Practices which cause oysters to absorb water prior to shucking be prohibited.

To accomplish these purposes, the agency proposed to issue the following regulations fixing standards of identity for raw oysters:

§ 36.10 *Raw oysters, shucked oysters; identity.* (a) Raw oysters, shucked oysters, are the class of foods each of which is obtained by shucking shell oysters and preparing them in accordance with the procedure prescribed in paragraph (b). The name of each such food is the name specified in the applicable definition and standard of identity prescribed in §§ 36.11 to 36.22, inclusive.

(b) If water, or salt water containing less than 0.75 percent salt, is used in any vessel into which the oysters are shucked, the combined volume of oysters and liquid when such oysters are emptied from such vessel is not less than four times the volume of such water or salt water. Any liquid accumulated with the oysters is removed. The oysters are washed, by blowing or otherwise, in water or salt water, or both. The total time that the oysters are in contact with water or salt water after leaving the shucker, including the time of washing, rinsing, and any other contact with water or salt water is not more than thirty minutes. In computing the time of contact with water or salt water, the length of time that oysters are in contact with water or salt water that is agitated by blowing or otherwise shall be calculated at twice its

actual length. Any period of time that oysters are in contact with salt water containing not less than 0.75 percent salt before contact with oysters, shall not be including in computing the time that the oysters are in contact with water or salt water. Before packing into the containers for shipment or other delivery for consumption the oysters are thoroughly drained and are packed without any added substance.

(c) For the purposes of this section:

(1) "Shell oysters" means live oysters of any of the species, *Ostrea virginica*, *Ostrea gigas*, *Ostrea lurida*, in the shell, which, after removal from their beds, have not been floated or otherwise held under conditions which result in the addition of water.

(2) "Thoroughly drained" means one of the following: (i) the oysters are drained on a strainer or skimmer which has an area of not less than 300 square inches per gallon of oysters drained and has perforations of at least $\frac{1}{4}$ of an inch in diameter and not more than $1\frac{1}{4}$ inches apart, or perforations of equivalent areas and distribution. The oysters are distributed evenly over the draining surface of the skimmer and drained for not less than five minutes; or (ii) the oysters

are drained by any method other than that prescribed by subdivision (i) whereby liquid from the oysters is removed so that when the oysters are tested within 15 minutes after packing by draining a representative gallon of oysters on a skimmer of the dimensions and in the manner described in subdivision (i) for 2 minutes, not more than 5 percent of liquid by weight is removed by such draining.

§ 36.11* *Extra large raw oysters, raw oysters counts (or plants), extra large shucked oysters, shucked oysters counts (or plants); identity.* Extra large raw oysters, raw oysters counts (or plants), extra large shucked oysters, shucked oysters counts (or plants), are of the species *Ostrea virginica* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains not more than 160 oysters and a quart of the smallest oysters selected therefrom contains not more than 44 oysters.

§ 36.12 *Large raw oysters, raw oysters extra selects, large shucked oysters, shucked oysters extra selects; identity.* Large raw oysters, raw oysters extra selects, large shucked oysters, shucked oysters extra selects, are of the species *Ostrea virginica* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 160 oysters but not more than 210 oysters; a quart of the smallest oysters selected therefrom contains not more than 58 oysters, and a quart of the largest oysters selected therefrom contains more than 36 oysters.

§ 36.13 *Medium raw oysters, raw oysters selects, medium shucked oysters, shucked oysters selects; identity.* Medium raw oysters, raw oysters selects, medium shucked oysters, shucked oysters selects, are of the species *Ostrea virginica* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 210 oysters but not more than 300 oysters; a quart of the smallest oysters selected therefrom contains not more than 83 oysters, and a quart of the largest oysters selected therefrom contains more than 46 oysters.

§ 36.14 *Small raw oysters, raw oysters standards, small shucked oysters, shucked oysters standards; identity.* Small raw oysters, raw oysters standards, small shucked oysters, shucked oysters standards, are of the species *Ostrea virginica* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 300 oysters but not more than 500 oysters; a quart of the smallest oysters selected therefrom contains not more than 138 oysters and a quart of the largest oysters selected therefrom contains more than 68 oysters.

§ 36.15 *Very small raw oysters, very small shucked oysters; identity.* Very

small raw oysters, very small shucked oysters, are of the species *Ostrea virginica* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 500 oysters, and a quart of the largest oysters selected therefrom contains more than 112 oysters.

§ 36.16 *Raw Olympia oysters, shucked Olympia oysters; identity.* Raw Olympia oysters, shucked Olympia oysters are of the species *Ostrea lurida* and conform to the definition and standard of identity prescribed for raw oysters in § 36.10.

§ 36.17 *Raw Pacific oysters size 5 to 8 per pint, shucked Pacific oysters size 5 to 8 per pint; identity.* Raw Pacific oysters size 5 to 8 per pint, shucked Pacific oysters size 5 to 8 per pint, are of the species *Ostrea gigas* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains less than 65 oysters and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.18 *Raw Pacific oysters size 8 to 10 per pint, shucked Pacific oysters size 8 to 10 per pint; identity.* Raw Pacific oysters size 8 to 10 per pint, shucked Pacific oysters size 8 to 10 per pint, are of the species *Ostrea gigas* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 64 and not more than 80 oysters, and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.19 *Raw Pacific oysters size 10 to 12 per pint, shucked Pacific oysters size 10 to 12 per pint; identity.* Raw Pacific oysters size 10 to 12 per pint, shucked Pacific oysters size 10 to 12 per pint, are of the species *Ostrea gigas* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 80 and not more than 96 oysters, and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.20 *Raw Pacific oysters size 12 to 15 per pint, shucked Pacific oysters size 12 to 15 per pint; identity.* Raw Pacific oysters size 12 to 15 per pint, shucked Pacific oysters size 12 to 15 per pint, are of the species *Ostrea gigas* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 96 and not more than 120 oysters, and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.21 *Raw Pacific oysters size 15 to 18 per pint, shucked Pacific oysters size 15 to 18 per pint; identity.* Raw Pacific oysters size 15 to 18 per pint, shucked Pacific oysters size 15 to 18 per pint, are of the species *Ostrea gigas* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10

and are of such size that one gallon contains more than 120 and not more than 144 oysters, and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

§ 36.22 *Raw Pacific oysters size over 18 per pint, shucked Pacific oysters size over 18 per pint; identity.* Raw Pacific oysters size over 18 per pint, shucked Pacific oysters size over 18 per pint, are of the species *Ostrea gigas* and conform to the definition and standard of identity prescribed for raw oysters by § 36.10 and are of such size that one gallon contains more than 144 oysters and the largest oyster in the container is not more than twice the weight of the smallest oyster therein.

Any interested person whose appearance was filed at the hearing may, within

20 days from the date of publication of this proposed order in the FEDERAL REGISTER, file with the Hearing Clerk of the Federal Security Agency, Office of the General Counsel, Room 3257 Social Security Building, 4th Street and Independence Avenue, S. W., Washington, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in the proposed order, and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which each exception is based. Such exceptions may be accompanied with a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs should be submitted in quintuplicate.

Washington, D. C., July 3, 1946.

[SEAL]

MAURICE COLLINS,
Acting Administrator.



Department of the Interior

HALIBUT ALLOCATION: Allocation of catches of Pacific Halibut were suspended on July 22, until further notice by the Area Coordinator for the Fish and Wildlife Service at Seattle. The pertinent points of Directive 14, which suspended allocation, follow:

1. All allocation schedules set up under paragraph I are hereby suspended until further notice, subject to the requirement that all dealers possess permits to purchase halibut.
2. Any person possessing a valid permit may operate as a dealer without limit on his purchases.
3. Permit suspended because poundage allocations have been reached or exceeded are again valid and not subject to such allocations.
4. Permits for unlimited poundage will be issued to any person upon request to the Area Coordinator.

HALIBUT ALLOCATION APPEAL: The decision of the Department of the Interior in judging an appeal from a decision of the Area Coordinator with respect to allocation of halibut in Tacoma, Washington, was announced on June 25. Excerpts from the ruling follow:

The halibut allocation order is an extraordinary measure prompted by wartime conditions. Its purpose is to preserve the historical channels of distribution during times of emergency. Appellant cannot base his request for a higher allocation on any historical data as a primary shipper. The 1945 allocation was the historical basis for the 1946 allocation. Appellant could not in 1946 enlarge his port facilities or equipment and hope, as a result, to obtain a higher allocation. He should have known that acceptance of higher landings or landings from more boats would upset the historical channels of distribution. Consequently, any enlargement of facilities was made at his own risk.

Since the halibut order applies only to the delivery of fish to primary dealers, and to transactions by such primary dealers, the historical data presented by appellant to prove his activities as a secondary wholesaler are ineffective to support his appeal. He is not barred from continuing his purchases from the same firm from which he bought in 1939, 1940, 1941, 1942, and 1944. On the contrary, maintaining such connections is in line with the purposes of the halibut allocation order.

Appellant's contention that he would have purchased halibut in previous years from primary sources (fishermen) instead of from primary dealers if he had not been forced by the rules of the Halibut Exchange in Seattle, and fishermen's union requirements to purchase halibut from primary dealers, is not material to a reallocation of privileges on the basis of historical channels of distribution as required by the allocation order, particularly since the appellant continued to purchase solely as a secondary wholesaler after the rules of the Halibut Exchange and of the union were abolished by consent-decree in 1942. The promise of appellant to market the halibut "in the natural business channels of the retail trade" likewise cannot alter the necessary conclusion, since, if approved, the request of appellant would favor Tacoma and the surrounding areas at the expense of those primary shippers who would be deprived of their income from halibut sales which are justifiable under historical conditions.

The appeal of the Marush Fish and Oyster Company accordingly is dismissed, and the decision of the Area Coordinator is affirmed.



Office of Price Administration

CANNED SALMON PRICES: Amdt. 4 to MPR-265, issued by OPA on June 28, increased by 10 percent canners' prices for all varieties of canned salmon covered by this regulation. Provision was made for notification of this increase to wholesalers and retailers so that they might recalculate their maximum prices and pass the increase on to the consumer. The increased price to the consumer for a one pound can of pink salmon would be about 2 to 3 cents. The increased price for a one pound can of Alaska chinook salmon would be about 4 to 5 cents.

Dollar-and-cent maximum prices for canned salmon were first established in the latter part of 1942 and have remained substantially unchanged since that time. For the coming season the industry is faced with increased labor costs in Alaska, both in the cannery and on the fishing grounds, which have been approved by the Wage Stabilization Board. In addition the Territory of Alaska has increased territorial taxes on fishing traps and will levy in 1946 a tax of 10 cents per case on all king, red, and sockeye salmon and 4 cents per case for other species. A tax of 1/2 of 1 percent is also being levied on the gross market value of the pack. Although the Fish and Wildlife Service of the Department of the Interior estimates that the Alaskan pack will during the coming season be about 20 percent greater than last year's pack on an over-all basis, the greater part of this increase will be in the pack of pink salmon, which is a cheaper, less profitable item. On the other hand, it is estimated that the pack of the more expensive and more profitable king salmon will decrease by about 4 percent.

Under these conditions the present prices are not sufficient to encourage the salmon canners to make the large pre-season outlays necessary to achieve the maximum production in Alaska. Such outlays are necessary so that labor and facilities may be transported and maintained in the remote Alaskan canning areas

throughout the packing season, according to OPA. At the present prices the industry was prepared to curtail its operations in Alaska to guard against possible losses.

Canned salmon is important in the procurement programs of the Department of Agriculture; it has a 33 percent set aside on the canned salmon pack. The present increase was discussed with the Department of Agriculture and was made on the basis of a detailed study of the salmon canning industry. The new prices take into account the increased labor costs and Alaskan taxes projected for the coming season. Accordingly, no provision was made for the addition of any taxes to the maximum prices. The increase will return more than 1936-39 earnings--the minimum required by law. It will return approximately the percentage on net worth which the industry averaged during the years 1936, 1937, 1939, and 1940.

The 10 percent increase is also applicable to canned salmon produced in the Pacific Coast States. This pack comprised less than 10 percent of the total pack last year. The maintenance of a balanced price relationship between Alaska salmon and salmon packed in the Pacific States should achieve maximum production in all parts of the salmon industry and avoid any greater emphasis on Alaskan operations at the expense of the other salmon canning operations.

The increase in canned salmon prices produced in the Pacific Coast States also makes it possible to increase fishermen's prices for sockeye, steelhead, and chinook salmon, other than troll caught, sold for canning during the spring and summer canning season. Accordingly, Amdt. 19 to MPR-579, which is being issued simultaneously with this amendment, increases the fishermen's price for these varieties when sold to canners for canning purposes by 2 cents a pound. This increase applies from May 1 to August 31, which is the spring and summer canning season for these species.

A comparison of fishermen's prices during the spring and summer months with the prices during the fall months indicates that prices during the fall of 1942 rose more sharply than those in the spring and summer months of that year. This increase will give the fishermen approximately the same increase over 1941 prices for the spring and summer catch as they now have for the fall catch. It will tend to encourage production during the spring and summer season, and it is made in those varieties and to the extent that it will not affect canned salmon prices.

The increase in fresh salmon prices is expressly made retroactive to leave the fisherman and the canners free to negotiate up to the maximum price now being put into effect for fish already delivered and canned. The canners have not yet sold the pack produced since May 1, and when it is sold it will be at the higher prices established by this amendment which take into account this higher cost of fish. Both the canners and the fishermen have requested this freedom to renegotiate.

This action preserves the balance among canned salmon prices, among fishermen's prices during the various seasons, and between canners and fishermen's prices. The prices established by this amendment are generally fair and equitable. These adjustments and the increase in the general level of canned salmon prices will encourage production of this vitally needed commodity and are necessary under Title III of E. O. 9599 to correct maladjustments or inequities which would interfere with the effective transition to a peacetime economy.

1. The table of prices in § 1364.562 is amended to read as follows:

Variety and style of container	Price per case
Alaska King, 1-lb. talls.....	\$15.40
Alaska Chinook:	
1-lb. flats.....	19.36
½-lb. flats.....	11.00
Alaska Red:	
1-lb. talls.....	16.50
1-lb. flats.....	17.05
½-lb. flats.....	11.00
Coho:	
1-lb. talls.....	12.76
1-lb. flats.....	13.53
½-lb. flats.....	8.80
¼-lb. flats.....	5.72
Pink:	
1-lb. talls.....	8.80
1-lb. flats.....	8.80
½-lb. flats.....	6.16
¼-lb. flats.....	4.29
Chum:	
1-lb. talls.....	8.36
½-lb. flats.....	5.94
Copper River Sockeye:	
1-lb. talls.....	16.50
1-lb. flats.....	17.60
½-lb. flats.....	12.10
Puget Sound Sockeye:	
1-lb. talls.....	19.80
1-lb. flats.....	20.90
½-lb. flats.....	12.54
¼-lb. flats.....	7.04
COLUMBIA RIVER	
Chinook, Fancy:	
1-lb. talls.....	20.90
1-lb. flats.....	22.66
1-lb. ovals, C. R.....	26.40
½-lb. flats, C. R.....	14.30
½-lb. ovals, C. R.....	17.60
¼-lb. flats, C. R.....	7.26
Chinook, Choice:	
1-lb. talls.....	17.60
1-lb. flats.....	19.36
½-lb. flats, C. R.....	11.00
¼-lb. flats, C. R.....	5.72
Chinook, Standard:	
1-lb. talls.....	14.30
1-lb. flats.....	15.40
½-lb. flats, C. R.....	8.80
¼-lb. flats, C. R.....	5.28
Chinook, unclassified:	
1-lb. talls.....	11.00
1-lb. flats.....	12.10
½-lb. flats, C. R.....	7.04
Silverside:	
1-lb. talls.....	12.98
1-lb. flats.....	15.40
½-lb. flats, C. R.....	8.80
¼-lb. flats, C. R.....	5.72
Steelheads:	
1-lb. talls.....	17.60
1-lb. flats.....	19.36
½-lb. flats, C. R.....	11.00
½-lb. ovals, C. R.....	13.20
¼-lb. flats, C. R.....	5.72
Bluebacks:	
½-lb. flats, C. R.....	14.74
¼-lb. flats, C. R.....	7.48
Chums:	
1-lb. talls.....	8.36
1-lb. flats.....	9.90
½-lb. flats, C. R.....	5.50

2. Section 1364.562 (c) is amended to read as follows:

(c) If any amendment to this regulation changes a canner's maximum price for any item of canned salmon, with the first delivery of that item after the effective date of the provision changing the maximum price, the canner shall:

(1) Supply each wholesaler and retailer who purchases the item from him with the following written notice:

NOTICE TO WHOLESALERS AND RETAILERS

Our OPA ceiling price for (describe item by kind, variety, grade, brand, style of pack and container type and size) has been changed under the provisions of Maximum Price Regulation No. 265. We are authorized to inform you that if you are a wholesaler or retailer pricing this item under Maximum Price Regulation No. 421, 422 or 423, and if we are your customary type of supplier, you must refigure your ceiling price for the item in accordance with the applicable pricing provisions of those regulations (see Section 6 in each case). You must refigure your ceiling price on the first delivery of this item to you on and after (insert effective date of amendment).

For a period of 90 days after the effective date of the provision changing the maximum price and with the first delivery after the 90-day period to each person who has not made a purchase within that time, the canner shall include in each box, carton or case containing the item the written notice set forth above.

(2) Supply each purchaser of the item who is a distributor other than a wholesaler and retailer with written notice of the establishment of the new maximum price. The notice, which shall be attached to, or stated on, the invoice covering the first delivery to such purchaser after the effective date of the provision changing the maximum price shall read as follows:

NOTICE TO DISTRIBUTORS OTHER THAN WHOLESALERS AND RETAILERS

Our OPA ceiling price for (describe item by kind, variety, grade, brand, style of pack and container type and size) has been changed from \$..... to \$..... under the provisions of Maximum Regulation No. 265. You are required to notify all wholesalers and retailers, for whom you are the customary type of supplier, purchasing the item from you after (insert effective date of the amendment) of any change in your maximum price. This notice must be made in the manner prescribed in subparagraph (1) of this § 1364.562 (c).

This amendment shall become effective June 28, 1946.

NORWEGIAN KIPPERED SNACKS: Maximum prices have been established for importers' sales of all brands of Norwegian kippered snacks in natural pack, the Office of Price Administration announced when issuing Order 364 to Order 38 under Revised Maximum Import Price Regulation--effective July 26, 1946.

This canned fish product--not imported during the war--is again available to United States buyers, and importers have requested authorization of individual ceiling prices, OPA said.

The new prices, applicable to all importers, will relieve both OPA and importers from the burden of handling individual applications for ceiling prices, the agency added.

Retail ceiling prices for single containers will be computed under other regulations and will range from 13 cents to 23 and 26 cents, depending upon the size of the container and the location and classification of the retail store.

The importer ceilings (subject to adjustment for duty), ex-dock or warehouse continental United States point or port of entry, duty estimated, are:

Sales by importers to—	Norwegian kippered snacks (natural)	
	Aluminum containers	Tin containers
<i>Per case of 100/3¼ ounce</i>		
Wholesalers and chain stores	\$9.97	\$9.66
Independent retailers	10.50	10.17
Industrial and institutional users	10.94	10.60
<i>Per case 100/6-7¼ ounce (double snacks)</i>		
Wholesalers and chain stores	16.81
Independent retailers	17.71
Industrial and institutional users	18.45
<i>Per case of 100/8 ounce tins</i>		
Wholesalers and chain stores	18.40
Independent retailers	19.37
Industrial and institutional users	20.10

PRICE CONTROL EXTENDED: The Price Control Act of 1942, which expired on July 1, 1946, was revised and reinstated on July 25. All ceilings go back to where they were on June 30. Except where the new law specifically makes other provisions, these restored ceilings will serve as the basis for any adjustments made necessary as a result of the new act or because of any adjustment in process on June 30.

All industries and businesses, buyers, and sellers covered by OPA price schedules, regulations, or orders on June 30 are now automatically subject to those same regulations as if the new act had become law on June 30.

Fishery items reported by OPA to be again under price control are:

Fresh and Frozen Fish: only halibut, salmon, tuna, sardines, and sea herring.

Canned Fish: only Maine sardines, California sardines, salmon, mackerel, tuna, and fish flakes.

Items under MPR-550, such as smoked salmon, boneless herring (smoked), and smoked sablefish.

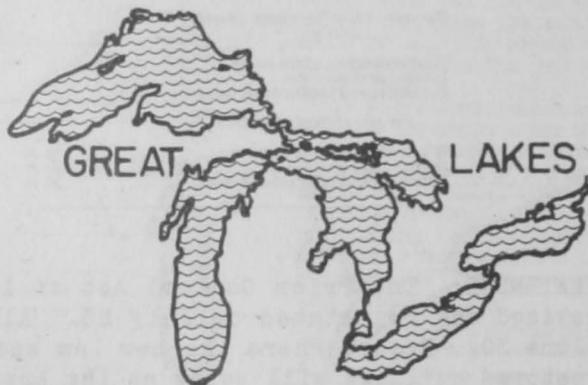
Items which have not been specifically eliminated from GMPR, such as canned whiting.

Salt domestic and imported cod, haddock, hake, etc.

OPA has announced that "Deliveries made after resumption of price control at prices in excess of seller's ceiling price at time of delivery constitute violations."

SALMON FOR CANNING: Amdt. 19 to MPR-579, effective June 28, increased the fishermen's prices for sockeye, steelhead, and chinook salmon, other than troll caught, by two cents per pound when this fish is delivered to canners for canning purposes from May 1 through August 31. These increases were made retroactive to May 1, 1946.

This action is explained in the statement of considerations to Amdt. 4 to MPR-265.



The Great Lakes and their connecting waters form the largest single fresh-water area in the world. They have a surface area of about 60.9 million acres, a total shore-line of more than 8,300 miles, and a combined maximum length of more than 1,600 miles. All of the Great Lakes except Erie have depths of more than 700 feet.

The Great Lakes provide a great diversity of habitat and different areas vary widely as to kinds and abundance of their fish populations. In general, the shallower waters contain the largest variety of species and yield the largest catches. Thus Lake Erie, the shallowest of the lakes, is the most productive. In the deeper lakes the inshore waters and the bays yield the bulk of the total catch. The deepest places of the Great Lakes are unproductive; only in certain regions of Lake Superior are nets set farther down than 100 fathoms.